

# EXPLORE THE PEARL

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## Complements

It's A Perfect Match:  
Food, Fashion, Furnishings  
— And Jerry Glanville!

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**This page:** Paragon's Pompelo Negroni acts as the perfect foil for the tang of goat cheese and the earthy flavors of red and yellow beets in David Ezelle's beet salad.

# The Ultimate Match

How to find the perfect drink  
for what you want to eat

Story by **Josie Ross**  
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## Try it!



Crudo with raw albacore and ahi tunas, Tuscan olive oil, capers, olives, fresh herbs and lemon. Paired with Negroni c. 1919

*by Chef Mark Lusardi, Bay 13*

### Crudo

2½ ounces sashimi grade albacore and/or ahi tunas

1 tablespoon extra virgin olive oil (Laudemio, Cappezzana or similar Tuscan oil or other high-quality olive oil)

1 teaspoon capers

4 pitted olives (nicoise, gaeta or similar small black olive)

1 teaspoon lemon juice

5 leaves Italian parsley, finely sliced

3 leaves basil, finely sliced

Sea salt

Slice the fish into about 1 inch-by-2 inch pieces, about ¾ of an ounce each, for a total of five slices. Lay side by side on a chilled plate. Scatter the capers and olives over the fish, drizzle with the olive oil and drizzle the lemon juice around — not on — the fish. Sprinkle each piece with a bit of sea salt and scatter with the fresh herbs. Serve immediately. Makes one serving.

### Negroni c. 1919

1 ounce Tanqueray No. 10 gin

1 ounce Campari

1 ounce Carpano Antica Vermouth

Stir or shake well, then serve in a martini glass with a lemon twist.



White wine goes with fish, red wine with beef. Everybody knows that.

But which coffee goes best with your devil's food cake? Will a mojito really bring out the best in the appetizer you're serving?

Pairing food with the right beverage makes sense, because each brings out the best in the other — think port and pears, or champagne and oysters. But the liquid part of the equation doesn't have to be limited to alcohol. That chocolate raspberry truffle you're eyeing for dessert would taste especially sweet with Earl Grey tea, for example. A bacon-and-egg breakfast and French press coffee? Divine...

At **Bay 13** (701 NW 13th; 503-227-1133), chef Mark Lusardi likes to pair a delicate dish of raw tuna and salmon with the aromatic flavors of gin, citrus and campari in the Negroni c. 1919 (\$9). The taste and stunning color of the Negroni both complement and stand up to the tuna and capers in the Crudo (\$13).

The traditional Negroni recipe includes gin, Campari and sweet Vermouth, all garnished with a burnt orange. Named after Camillo Negroni, (who was known for ordering the cocktail), the Italian concoction emerged in the early 1900s and is often consumed as an *appertivo*.

**Paragon Restaurant & Bar** (1309 NW Hoyt; 503-833-5060) offers a twist on the classic orange-infused cocktails. Its grapefruit Negroni acts as a perfect foil for a beet salad with Verjus Blanc and sorrel (\$9). The Pompelo Negroni (\$8.50) takes advantage of grapefruit's clean flavor to emphasize the tang of the goat cheese and the earthy flavors of the red and yellow beets. Less cloyingly sweet than a sweet vermouth, *Punt e mas* is used for its aroma of wormwood and hints of bitter herbs. The mixture is served in a martini glass and garnished with an orange twist.

Tacos and margaritas are a match made in heaven, pairing the salty, crispy taco shells and a savory filling with the bright citrus flavors of a margarita. Paragon's row of mini taco shells (\$12), filled with diced raw yellowfin tuna and a spicy avocado-wasabi aioli, absolutely ignites the Rosalita margarita (\$8.50). The drink's bright red color comes from strawberries and a red jalapeno-infused tequila. The hint of jalapeno lingers for just a minute on the palate and isn't overwhelming. It's a perfect marriage of flavors for a refreshing evening snack.

**Above:** Pair Paragon's row of mini tacos with its Rosalita margarita and watch your tastebuds explode.